



GOOSE RIDGE G3

2022 Chardonnay Columbia Valley

WINEMAKING

The fruit for this wine was sourced from some of the premier north-blocks of the estate. Being a cooler vintage, the fruit was harvested a little later in the season with ripe, intense flavors supported by fantastic acidity. This blend is comprised of a selection of individual barrel fermented and aged lots along with stainless steel fermented and aged lots. This creates a wine that possesses a nice balance of spice and toast from the barrels, while respecting and highlighting the fruit.

TASTING NOTE

Our 2022 G3 Chardonnay is carefully crafted to capture the essence of our estate vineyard. This wine opens with a delicate bouquet of tangerine, pear, lemon zest, and a touch of baking spices. On the palate, a well-balanced interplay of citrus and orchard fruit flavors is complemented by a subtle minerality. A textured mid palate, vibrant, juicy acidity, and a nuanced, lingering finish are all accentuated by intense notes of nectarine, melon, and citrus throughout.

APPELLATION: Goose Gap AVA

100% Columbia Valley - 100% Estate Grown

VARIETAL: 100% Chardonnay

TA: 0.65 g/100ml

pH: 3.55

OAK: Aged for 10 months on 20% new oak

(67% French and 33% American)

ALCOHOL: 13.3%

